

EMMENTAL OR EMMENTALER CHEESE



The Emmental cheese is produced in the central cantons of Switzerland. It is a traditional, unpasteurized, hard cheese made from cow's milk.

It has a hard, thin rind is covered by paper with producer's name on it.

The aroma is sweet with tones of fresh-cut hay and the flavor is very fruity, not without a tone of acidity.

Emmental has walnut-sized holes and It is considered to be one of the most difficult cheeses to be produced because of its complicated hole-forming fermentation process. The cheese tastes delicious with a glass of white wine.

Emmenthal is grated and used for au gratin and fondue preparation and how gruyère can fit into the composition of the classic French onion soup.

Emmental cheese can be made into omelettes or grated over boiled potatoes, seasoned with herbs and olive oil and baked for browning and can be used in sandwiches.

As the Emmental name was not protected France, Germany and even Finland produce Emmentaler cheese.